

dairy free menu

starter

- v soup of the day, homemade bread (check with server) 4.00
- goose leg + sweet potato rosti, poached duck egg 5.95
- thai green curry steamed mussels, homemade naan bread 5.95
- v roasted carrots, beetroot + chickpea salad, garlic dressing 5.75
- smoked haddock, leek + black pudding potato cake, pimento chutney 5.95

main course

- chargrilled aberdeen angus ribeye steak, sautéed potatoes, sprouting broccoli, shallot + red wine gravy 17.95
- v roasted winter root vegetables, chestnut polenta, balsamic syrup 12.00
- salmon fillet, chorizo + spinach potato hash 13.95
- honey + five spice chicken supreme, sautéed savoy cabbage, parsnip mash 12.95
- v pan-fried smoked tofu + wonton stack, stir-fried noodles 12.00
- pan-fried seabass fillets, olive + sun-blushed tomato risotto, chilli oil 14.95
- braised lamb shank, white bean cassoulet 14.95

dessert

- v fresh fruit salad, sorbet 4.75
- v selection of sorbets 4.75
mango, strawberry, kiwi, banana, apple + cinnamon, coconut + lime
- glass of dessert wine 125ml 4.25

we only use free range eggs and chickens

no genetically modified products are knowingly sold
some meals may contain nuts

Foyer Restaurant + Gallery is an enterprise of Aberdeen Foyer. The profit generated by the Restaurant + Gallery is used to support Aberdeen Foyer's work with young people.

www.aberdeenfoyer.com

menu sponsored by:
Grampian Housing Association
www.grampianhousing.co.uk

Working in partnership to build communities

